Thinking of you

Electrolux

user manual

Oven

EOB67200X

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CE

Subject to change without notice

The following symbols are used in this user manual:

Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information

⚠ Safety instructions

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst using

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

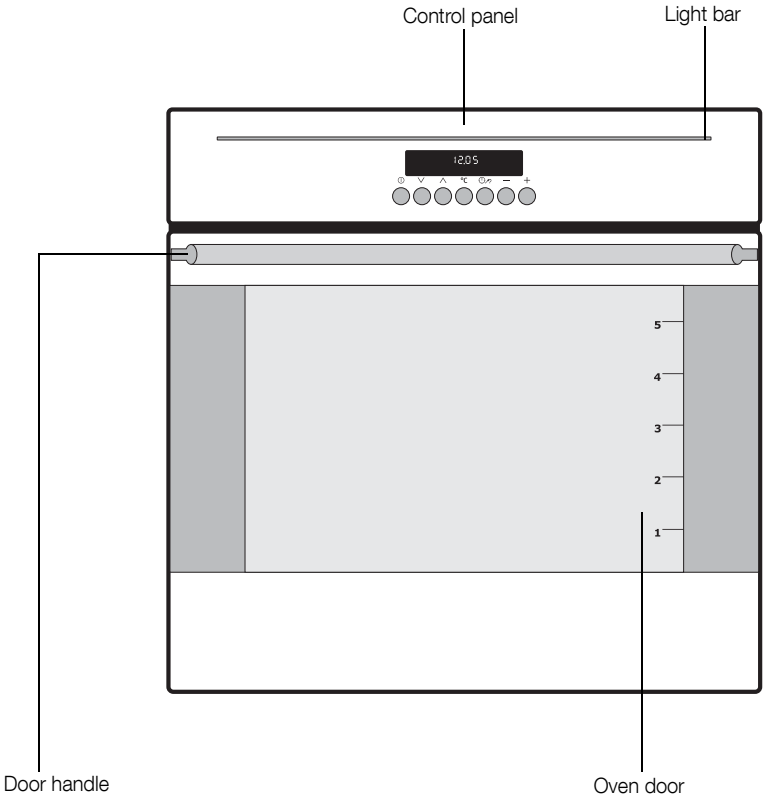
- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discolouration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

Note on enamel coating

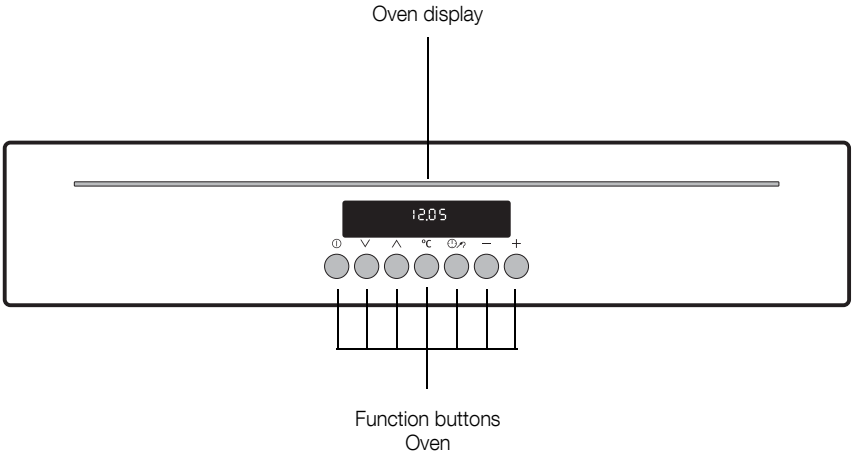
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

General Overview

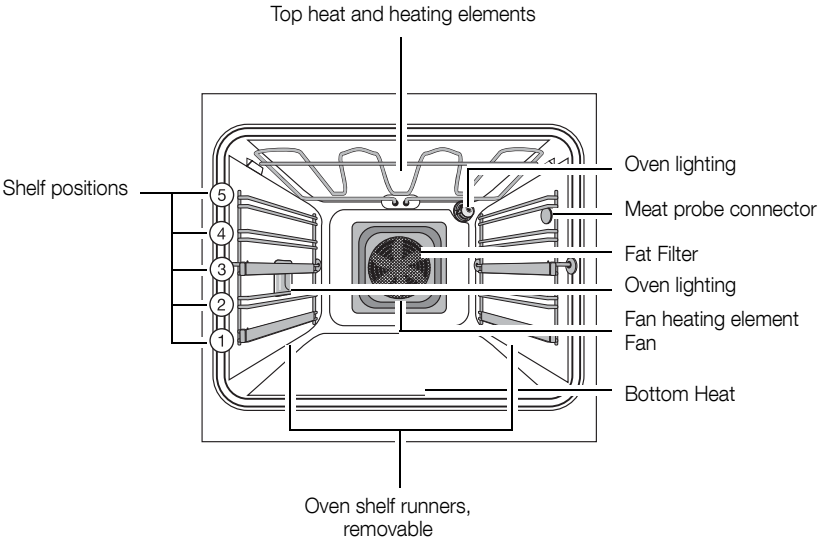


Control Panel

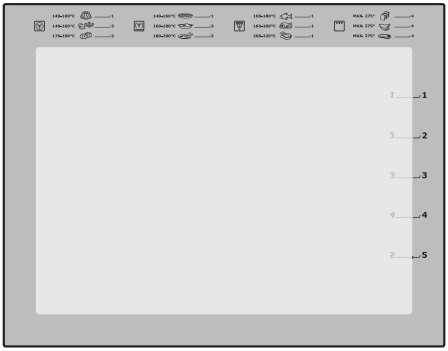


Oven Features

All interior oven walls, except the floor of the oven, are coated with a special enamel (catalytic coating).



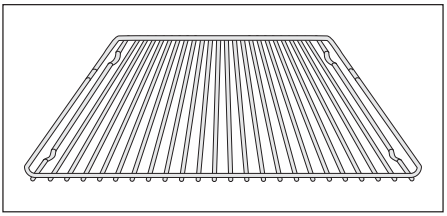
Inside of door



On the inside of the oven door you will find the numbers of the different oven shelves. You will also find some brief information about the oven's functions, recommended shelves and temperatures for cooking the most popular dishes.

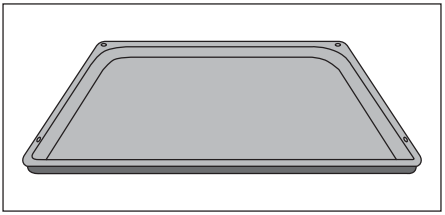
Oven accessories

Oven shelf



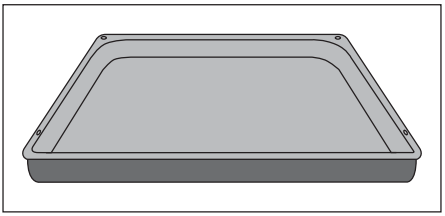
For cookware, cake tins, roasts and grilled foods.

Baking tray



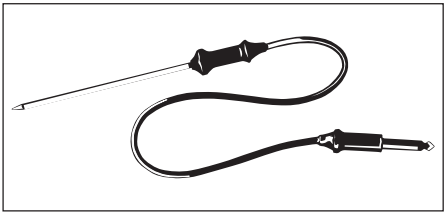
For cakes and biscuits.

Roasting Pan



For baking and roasting or as a pan for collecting fat.

Meat probe



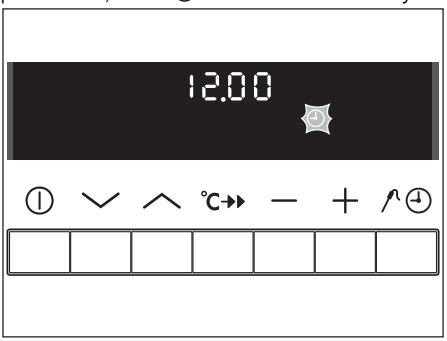
For determining exactly how far joints of meat are cooked.

Before Using for the first time

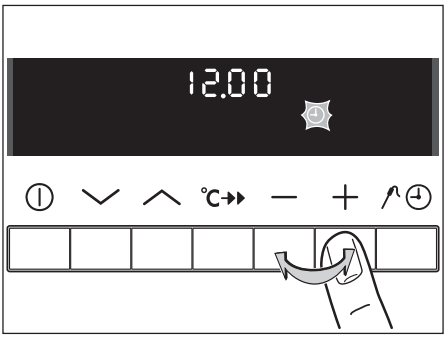
Setting the Time

The oven only operates when the time has been set.

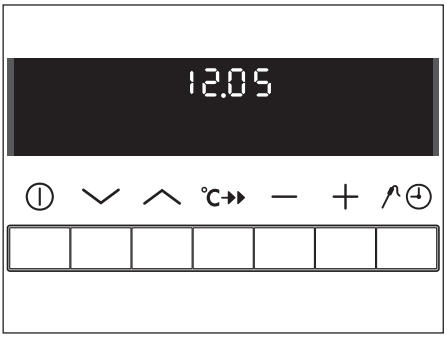
When the appliance is connected to the electrical supply or when there has been a power cut, Time flashes automatically.



Using the + or — button, set the current time.



After approx. 5 seconds, the clock stops flashing and the clock displays the time of day set.



The appliance is now ready to use.

Initial Cleaning

Before using the oven for the first time, you must clean it.

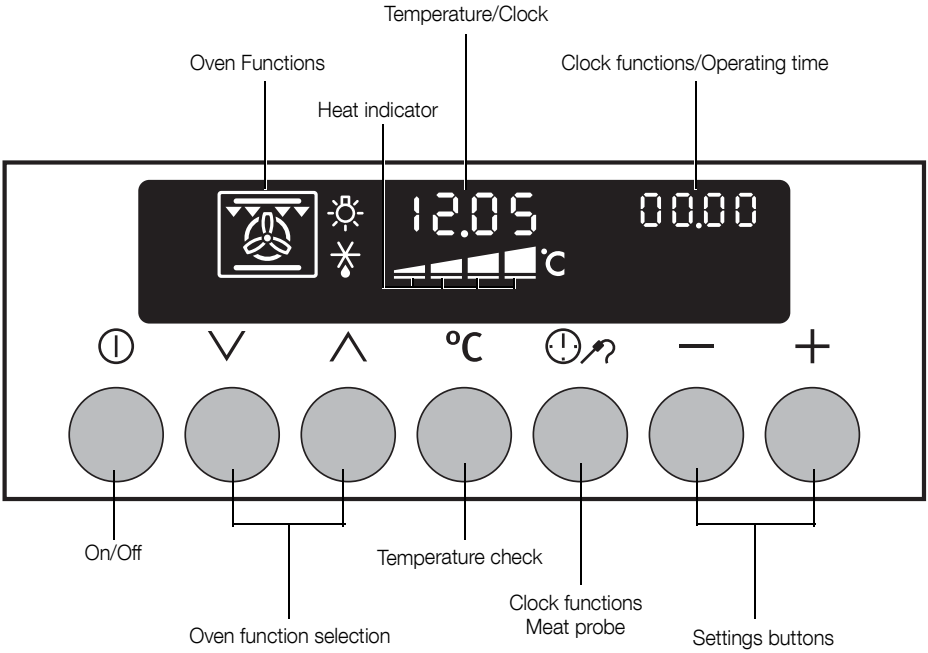
Important: Do not use sharp, abrasive cleaning agents! These could damage the surface.

For metal fronts, use normal commercially available cleaning agents.

1. Open door.
   The oven light is activated.
2. Remove all accessories and the slide-in grids and clean with warm water and washing-up liquid.
3. Wipe the floor of the oven clean with warm washing-up solution and dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

The Electronic Oven Control

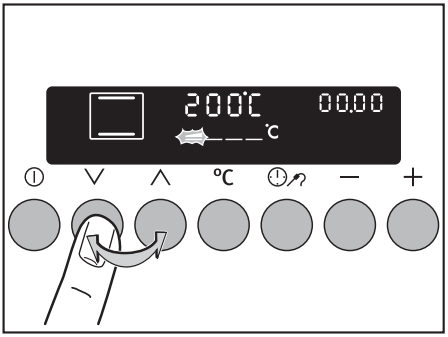


General instructions

- Always switch the appliance on first by pressing the On/Off button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- The Operating time display shows how long the oven has been operating. This display can only be seen if none of the clock functions Countdown, Cook time |→| or End time →| are set.
- The oven light is switched on as soon as an oven function is selected.
- When the selected temperature is reached, an audible signal sounds.
- Switch off the oven using the On/Off ⏻ button.

Selecting an oven function

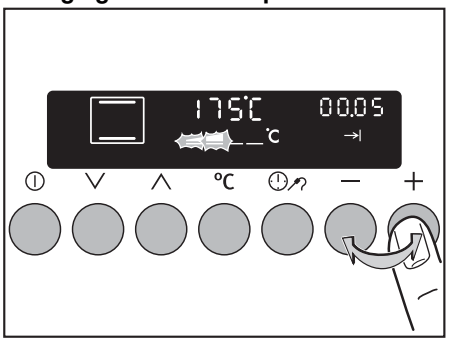
1. Switch on the appliance using the On/Off ⏻ button.
2. Press the ∨ or ∧ button repeatedly until the desired oven function appears.



- A suggested temperature appears in the temperature display.
- If the suggested temperature is not changed within approx. 5 seconds, the oven starts to heat up.

The oven function can be changed while the oven is working.

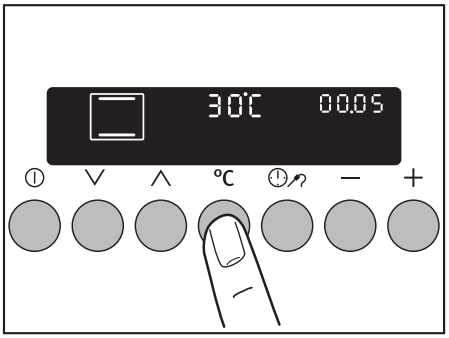
Changing the oven temperature



Press the + or — button, to raise or lower the temperature.

The setting changes in steps of 5°C.

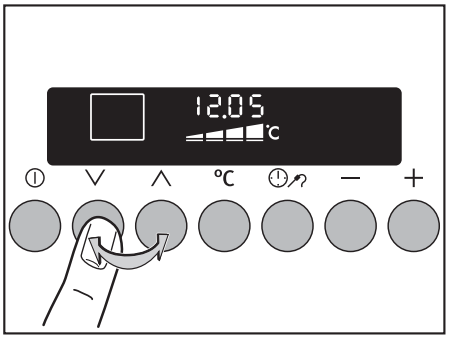
Checking the temperature



Press the Temperature check °C button.

The current oven temperature appears in the temperature display.

Switching off the oven function



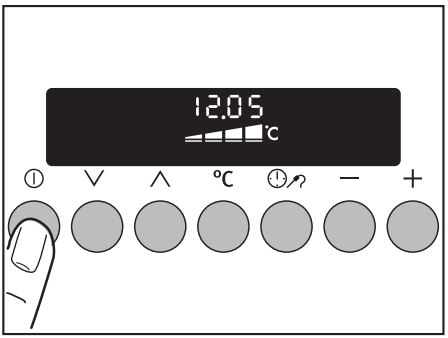
To switch off the oven, press the ∧ or ∨ button repeatedly until no oven function is displayed any more.

If there has been no oven function and no clock function working for about 2 minutes, the appliance switches itself off automatically.

But the bar display remains lit.

To switch the light bars off, switch the appliance on using the On/Off ⏻ button and switch it off again.

Switching the oven off



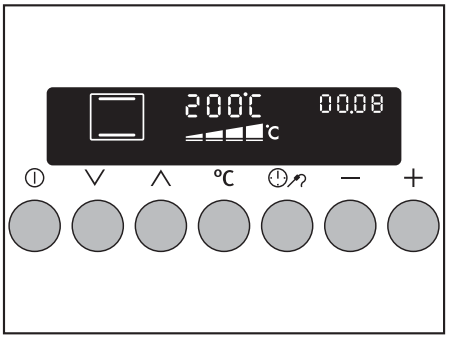
Switch off the appliance using the On/Off ⏻ button.

Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

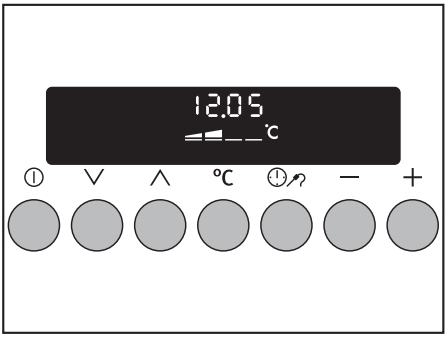
Heat indicator

Warming up indicator



When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.

Residual heat indicator



When the oven has been **switched off**, the bars that are still lit indicate the residual heat remaining in the oven.

Oven Functions

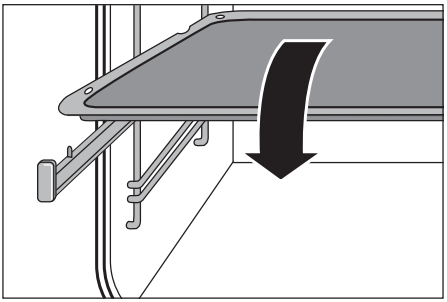
The oven has the following functions:

Oven function		Application
	Convection with ring heating element	For roasting and **baking** on **up to three levels** at the same time. Set the oven temperatures 20-40 °C lower than when using upper/lower heat.
	Conventional Cooking	For **baking** and **roasting** on **one oven level**.
	Pizza Setting	For baking on one oven level dishes that require **more intensive browning and a crispy base**. Set the oven temperatures 20-40 °C lower than when using Conventional.
	Convection grilling	For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.
	Grill	For **grilling** flat food items placed in the **middle of the grill** and for **toasting**.
	Dual grill	For **grilling** flat food items in **large quantities** and for **toasting**.
	Bottom heat	For **baking** cakes with **crispy or crusty bases**.
	Keep warm	To keep dishes warm.
	Defrost	For **defrosting** e. g. flans and gateaux, butter, bread, fruit or other **frozen foods**.
	Low temperature cooking	For preparing especially tender, succulent roasts.

With the oven functions Pizza Setting, Conventional Cooking and Convection grilling the heating up time is shortened by the **automatic function Speedcook**.

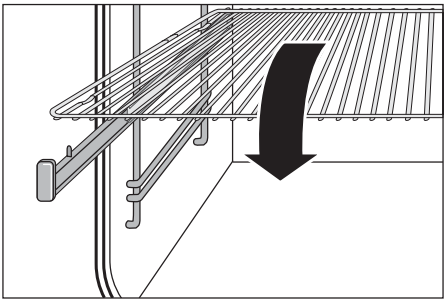
Inserting the Combination Shelf, Baking Tray and Roasting Pan

Inserting the baking tray or roasting pan



Insert baking tray or or roasting pan on the telescopic runners of the selected oven level so that the two holes engage on the front retaining pins on the telescopic runners.

Inserting the oven shelf:

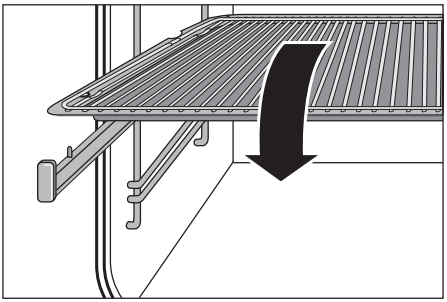


Insert the oven shelf so that the feet point downwards.

Insert the oven shelf on the telescopic runners of the selected oven level.

The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and roasting pan together:



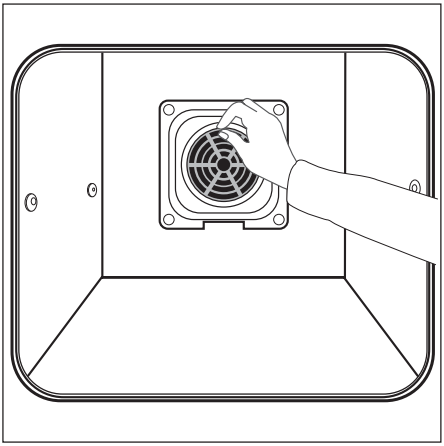
Lay the oven shelf on the roasting pan.

Insert the oven shelf and the roasting pan on the telescopic runners of the selected oven level so that the two holes of the roasting pan engage on the front retaining pins on the telescopic runners.

To make it easier to insert the insertable component when runners are extended to different extents, lay the insertable component onto the runners at the back, push it in as far as the stop and then lower it onto the retaining pins at the front.

Inserting/Removing the Fat Filter

Only use the fat filter when roasting to protect the rear heating elements from fat splashes.



Inserting the fat filter

Hold the fat filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).

Taking out the fat filter

Hold the fat filter by the grip and unhook it.

Meat probe

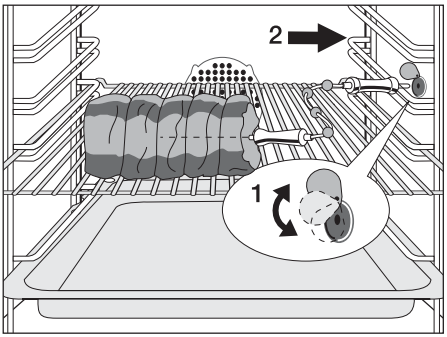
For switching off the oven when the temperature at the centre of a roast reaches a set temperature.

There are two temperatures to be set:

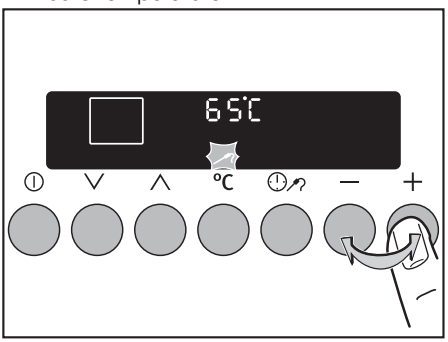
– The oven temperature: See Roasting Table
– The core temperature: See Meat probe Table

Important: Only the meat probe supplied may be used. If replacing, please use only original replacement parts.

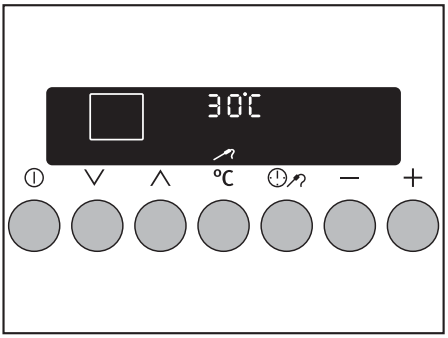
1. Switch on the oven with the On/ Off ⏻button.
2. Push the tip of the meat probe right into the meat so that the tip is in the centre of the meat.



3. Insert the meat probe plug into the socket on the oven side wall as far as it will go.
4. Using the + or − button set the desired core temperature.



The display changes to the current core temperature

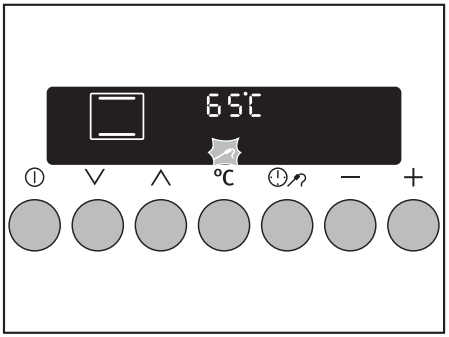


If the current core temperature has already been displayed, before the desired core temperature is set, then press the Selection ⏻ button repeatedly, until the Meat probe function flashes and then carry out the setting.

The core temperature is displayed from 30°C.

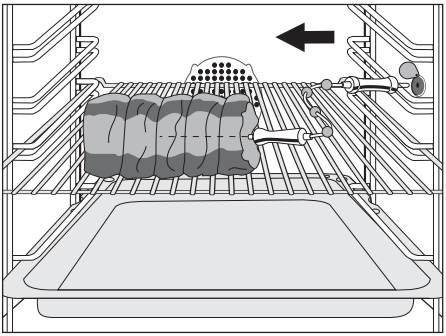
5. Select the desired oven function and temperature.

As soon as the core temperature set is reached, an audible signal sounds and the oven switches itself off automatically.



6. To switch off the signal, press any button.

⚠ **Warning:** The meat probe is hot. There is a risk of being burned when removing the plug and the tip of the meat probe.



7. Remove the meat probe's plug from the socket and take the meat out of the oven.
8. Switch off appliance.

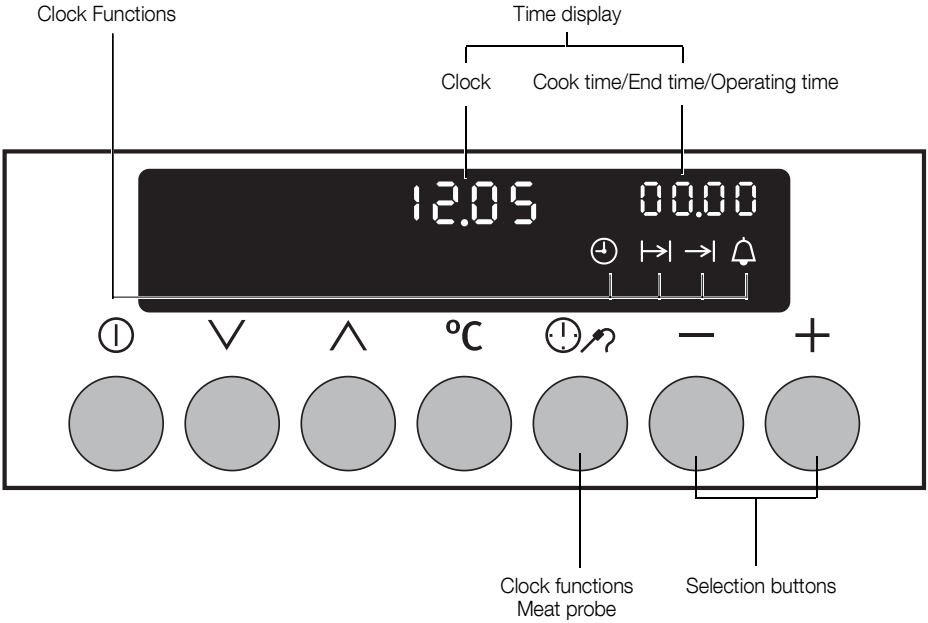
Checking or changing the core temperature

– Press the Selection button repeatedly until the Meat probe function flashes and the core temperature set appears in the display.
– If necessary, change the temperature using + or −.

Checking or changing the oven temperature

– If necessary, change the temperature using + or −.

Clock Functions



Countdown 🔔
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

Cook time |→|
To set how long the oven is to be in use.

End time →|
To set when the oven is to switch off again.

Time 🕘
To set, change or check the time
(See also section “Before Using for the First Time”).

How to use the clock functions

- After a clock function has been selected, the corresponding function light flashes for about 5 seconds. During this period, the desired times can be set or modified using the + or — button.
- When the desired time has been set, the corresponding function light continues to flash for approx. 5 seconds, then remains illuminated. The set time begins to run.
- With Countdown the oven must also be switched on in order to set the clock function.
- By pressing + and — at the same time, the time set can be reset.

Checking the time set or remaining

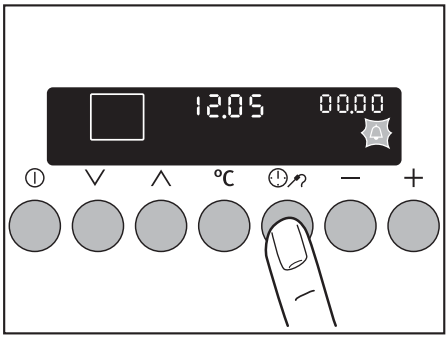
Press the Selection button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

Using residual heat with the Cook time |→| and End time →| clock functions

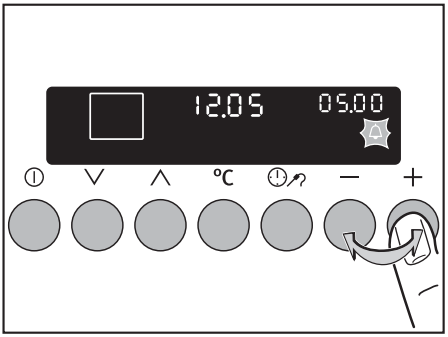
When the Cook time |→| and End time →| clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).

Countdown 🔔

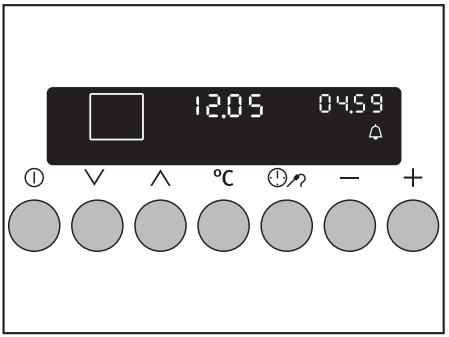
1. Press the Selection button repeatedly until Countdown 🔔 flashes.



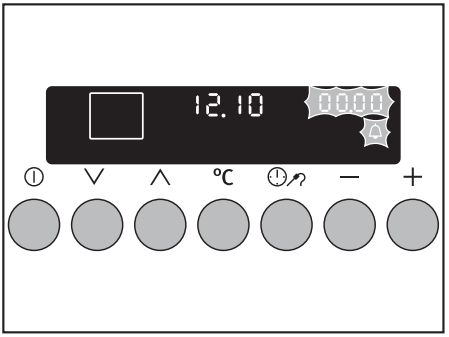
2. Using the + or — button, set the desired countdown.



After about 5 seconds, the display shows the time remaining.



Countdown 🔔 lights up
When 90% of the time set has elapsed, a signal sounds.
When the time has elapsed, a signal sounds for 1 minute.

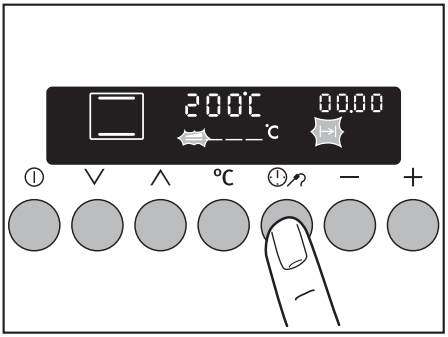


“00.00” and Countdown 🔔 flash.

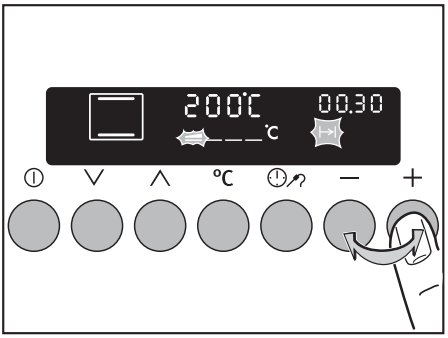
To stop the flashing and the audible signal: Press any button.

Cook time |→|

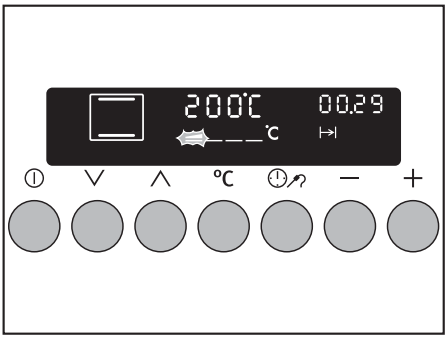
1. Select oven function and temperature.



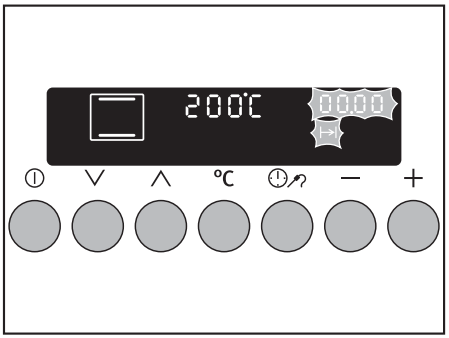
2. Press the Selection ⏲ button repeatedly until Cook time |→| flashes.
3. Using the + or — button, set the desired cooking time.



Cook time |→| lights up



When the time has elapsed, “00.00” and Cook time |→| flash.

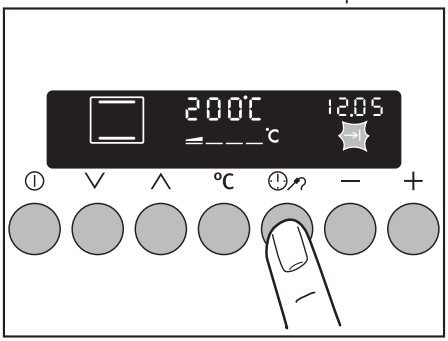


A signal sounds for 2 minutes.
The oven switches itself off.

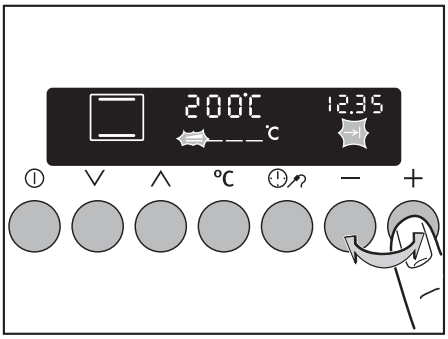
To stop the flashing and the audible signal:
Press any button.

End time →|

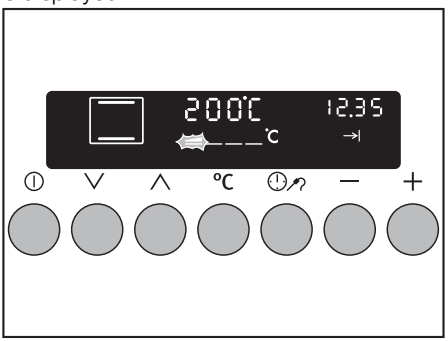
1. Select oven function and temperature.



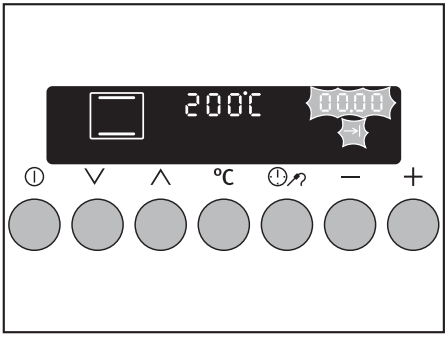
2. Press the Selection button repeatedly until End time →| flashes.
3. Using the + or — button, set the desired switch-off time.



End time →| lights up and the switch-off time is displayed.



When the time has elapsed, “00.00” and End time →| flash.



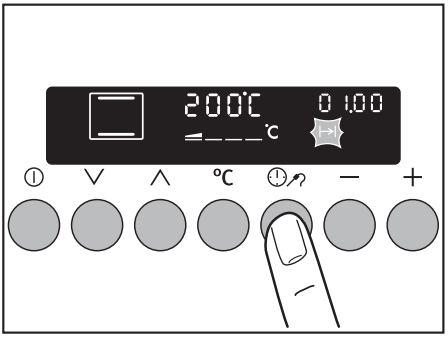
A signal sounds for 2 minutes.
The oven switches itself off.

To stop the flashing and the audible signal:
Press any button.

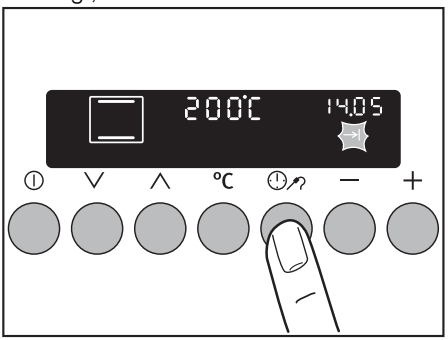
Cook time |→| and End time →| combined

Cook time |→| and End time →| can be used simultaneously, if the oven is to be switched on and off automatically at a **later time.**

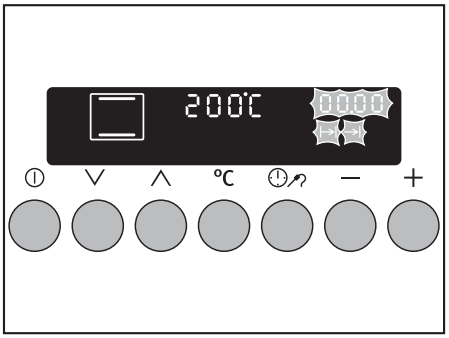
1. Select oven function and temperature.



2. Using the Cook time |→| function, set the time required for cooking the dish, e. g.,: 1 hour.
3. Using the End time →| function, set the time at which the dish is to be ready. e. g.,: at 14:05.



Cook time |→| and End time →| light up.

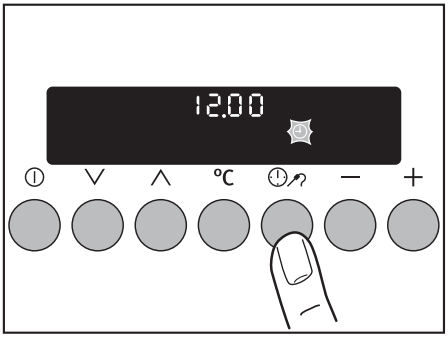


The oven switches itself on automatically at the time calculated.
e. g.,: at 13:05.
When the set Cook time has elapsed, a signal sounds for 2 minutes and the oven switches itself off.
e. g.: at 14:05.

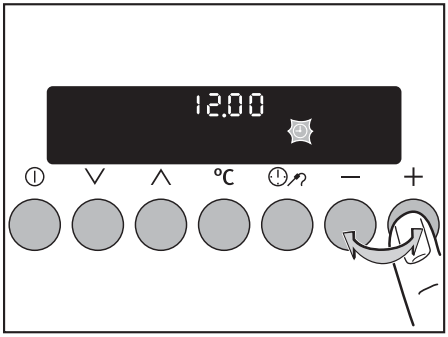
Changing the Time

The time can only be modified, if the child safety device is deactivated, neither of the clock functions Cook time |→| or End time →| nor any oven functions are set.

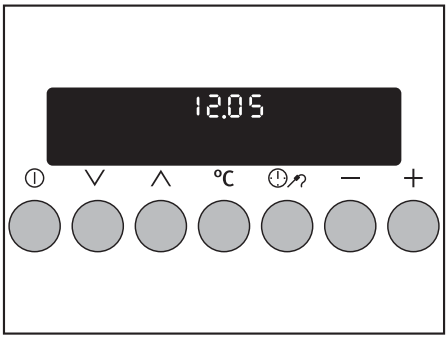
1. Press the Selection button repeatedly until Time flashes..



2. Using the + or — button, set the current time.



After approx. 5 seconds, the clock stops flashing and the clock displays the time of day set.



The appliance is now ready to use.

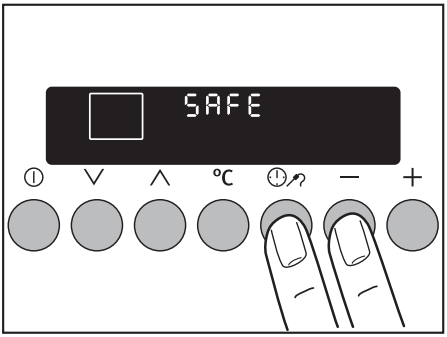
Other functions

Child safety device

As soon as the child safety device is set, the appliance can no longer be switched on.

Activating the child safety device

1. If necessary, **switch on** the appliance using the On/Off ⏻button.
   No oven function must be selected.



2. Press and hold the Selection ⏻ and − buttons at the same time, until “SAFE” appears in the display.

The child safety device is now set.

Cancelling the child safety device

1. If necessary, switch on the appliance using the On/Off ⏻ button.
2. Press and hold the Selection ⏻ and − buttons at the same time, until “SAFE” disappears from the display.

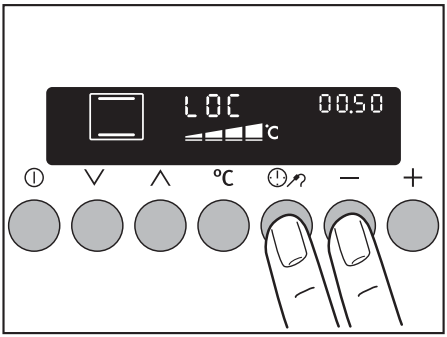
The child safety device is now cancelled and the appliance is again ready for use.

Button lock

To ensure that oven functions set are not accidentally altered.

Activating the button lock

1. If necessary, **switch on** the appliance using the On/Off ⏻.



2. Select the oven function.
3. Press and hold the Selection and − buttons at the same time, until “LOC” appears in the display.

The button lock is now engaged.

Cancelling the button lock

Press and hold the Selection and − buttons at the same time, until “LOC” disappears from the display.
The button lock is automatically lifted when the oven function is switched off.

Heat+Hold

The Heat+Hold function keeps your prepared dish warm for 30 minutes, after the baking or roasting process is completed. This is helpful, for example, if your guests are late.

Pre-condition for Heat+Hold:

- Set temperature is above 80°C

Switching on Heat+Hold

1. Set clock functions Cook time |→| and/ or End time →| .
2. Press the Selection button repeatedly until the symbol Keep warm appears in the display.
3. Press the + button. “00:30:” appears in the display.
4. As soon as the oven function is completed, a signal sounds and Heat+Hold starts.

The oven function set runs at 80°C for 30 minutes.
As soon as the 30 minutes with Heat+Hold has elapsed, the oven switches itself off.

Irrespective of an oven function being set, Heat+Hold remains active. You can change between the oven functions.

Oven Automatic cut-out

If the oven not switched off after a certain time, or if the temperature is not modified, it switches off automatically. The last temperature set appears in the temperature display.

The oven switches itself off when the oven temperature is:

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 250°C	after	5.5 hours
250 – max °C	after	3 hours

Using the appliance after an automatic cut-out

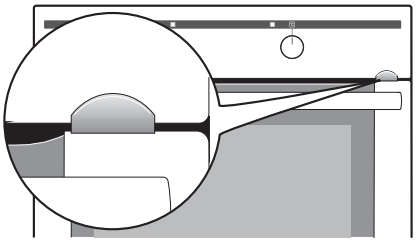
Switch the oven off completely.
It can then be switched on again.

The automatic cut-out is cancelled, if the clock function Cook time |→| / End time →| or the oven function Low temperature cooking is set.

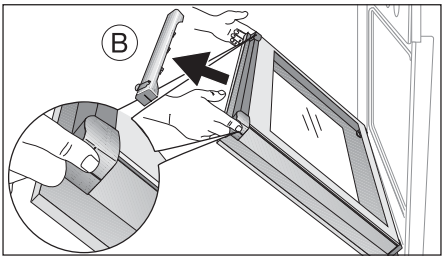
Mechanical door lock

When the appliance is delivered the door lock is deactivated.

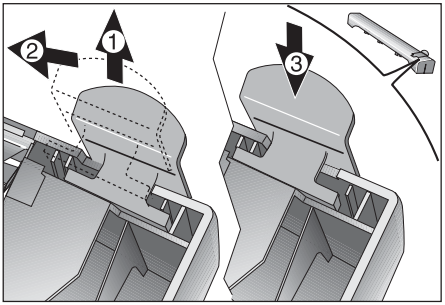
Activating door lock



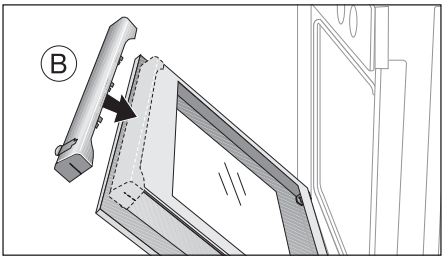
1. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



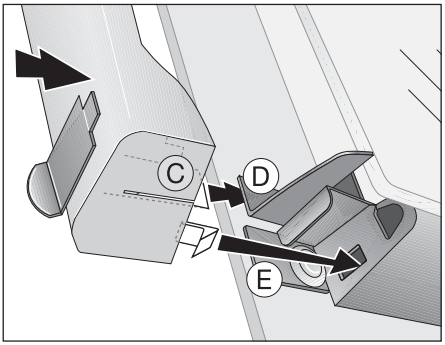
2. Activate lever:
   Remove lever (1) and move 4mm to the left (2) and insert (3).

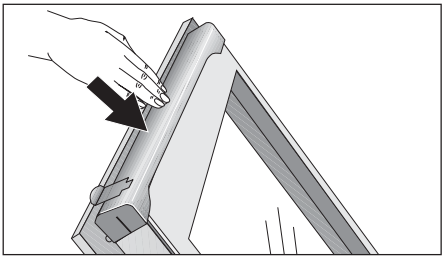


3. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door



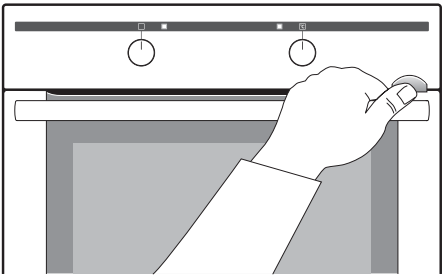
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).





The clip seal (E) must be snapped in.

To open the oven door.



1. Keep lever pressed.
2. Open the door.

To close the oven

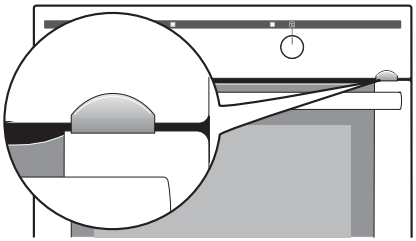
Close door without pressing the lever.

Deactivating door lock

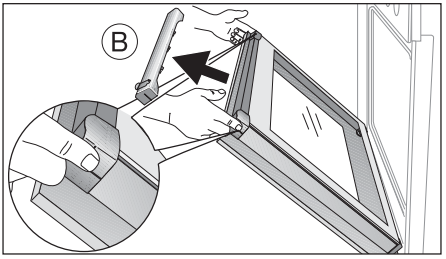
To deactivate the door lock, the lever is moved to the right again. Proceed as described above.

Switching off the appliance does not remove the mechanical door lock.

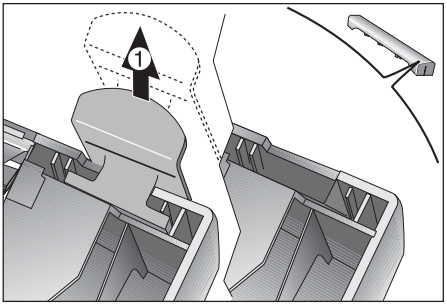
Removing door lock



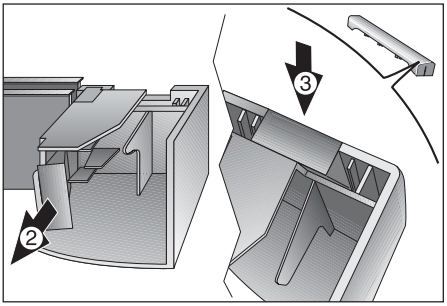
1. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



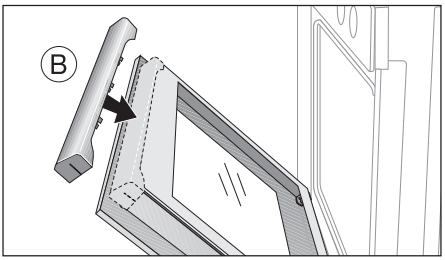
2. Demount lever:
   Remove lever (1).



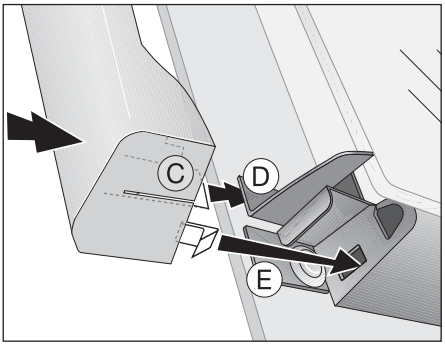
3. Remove trim from the under side of the door trim (B)(2) and push in (3).

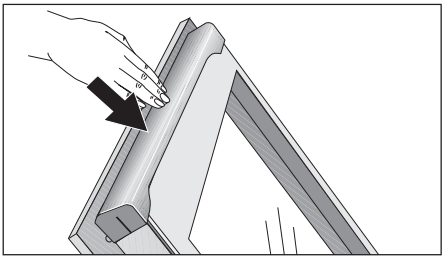


4. Take hold of the door trim(B) at each side, position it on the inside edge of the door and push the door trim (B) onto the upper edge of the door



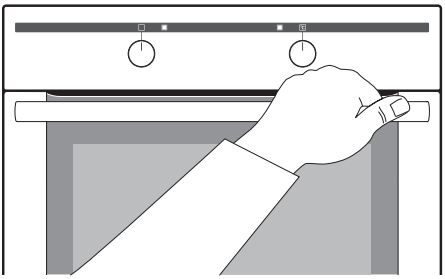
On the open side of the door trim(B) there is a guide bar(C). This must be pushed **between** the outer door panel and the guide corner(D).





The clip seal(E) must be snapped in.

5. Close the oven door.



Uses, Tables and Tips

Baking

Oven function: Convection with ring heating element or Conventional Cooking

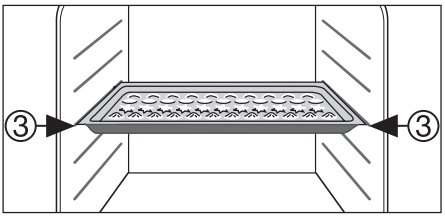
Baking tins

- For Conventional Cooking dark metal and non-stick tins are suitable.
- For Convection with ring heating element bright metal tins are also suitable.

Oven levels

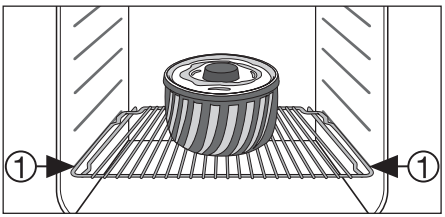
- Baking with Conventional Cooking is possible on one oven level.
- With Convection with ring heating element you can bake on up to 3 baking trays at the same time:

1 baking tray:



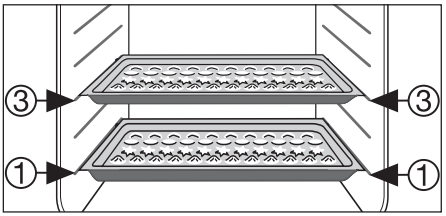
e.g. oven level 3

1 cake tin:



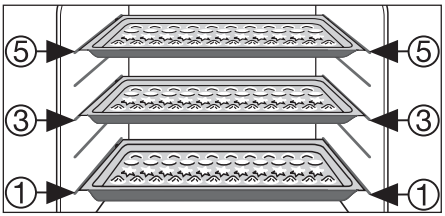
e.g. oven level 1

2 baking trays:



z. g., oven levels 1 and 3

3 baking trays:



oven levels 1, 3 and 5

General instructions

- Insert the tray with the bevel at the front.
- With Conventional Cooking or Convection with ring heating element you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the baking tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, dough or mixture, the amount and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time may be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.

- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.

With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to make use of the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Baking on one oven level

Type of baking	Oven function		Oven level	Temperature °C	Time Hr: Mins.
Baking in tins					
Ring cake or brioche		Convection with ring heating element	1	150-160	0:50-1:10
Madeira cake/fruit cakes		Convection with ring heating element	1	140-160	1:10-1:30
Sponge cake		Convection with ring heating element	1	140	0:25-0:40
Sponge cake		Conventional Cooking	1	160	0:25-0:40
Flan base - short pastry		Convection with ring heating element	3	160-180[1)]	0:10-0:25
Flan base - sponge mixture		Convection with ring heating element	3	150-170	0:20-0:25
Apple pie		Conventional Cooking	1	170-190	0:50-1:00
Apple pie (2 tins Ø20 cm, diagonally off set)		Convection with ring heating element	1	160	1:10-1:30
Apple pie (2 tins Ø20 cm, diagonally off set)		Conventional Cooking	1	180	1:10-1:30
Savoury flan (e. g, quiche lorraine)		Convection with ring heating element	1	160-180	0:30-1:10
Cheesecake		Conventional Cooking	1	170-190	1:00-1:30
Cakes/pastries/breads on baking trays					
Plaited bread/bread crown		Conventional Cooking	3	170-190	0:30-0:40
Christmas stollen		Conventional Cooking	3	160-180[2)]	0:40-1:00
Bread (rye bread) -first of all -then		Conventional Cooking	1	 230[1)] 160-180	 0:25 0:30-1:00
Cream puffs/eclairs		Conventional Cooking	3	160-170[1)]	0:15-0:30
Swiss roll		Conventional Cooking	3	180-200[1)]	0:10-0:20

Type of baking	Oven function		Oven level	Temperature °C	Time Hr: Mins.
Cake with crumble topping (dry)		Convection with ring heating element	3	150-160	0:20-0:40
Buttered almond cake/sugar cakes		Conventional Cooking	3	190-210[1)]	0:15-0:30
Fruit flans (made with yeast dough/ sponge mixture)[3)]		Convection with ring heating element	3	150	0:35-0:50
Fruit flans (made with yeast dough/ sponge mixture)[2)]		Conventional Cooking	3	170	0:35-0:50
Fruit flans made with short pastry		Convection with ring heating element	3	160-170	0:40-1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)		Conventional Cooking	3	160-180[1)]	0:40-1:20
Pizza (with a lot of topping)[2)]		Convection with ring heating element	1	180-200[1)]	0:30-1:00
Pizza (thin crust)		Convection with ring heating element	1	200-220[1)]	0:10-0:25
Unleavened bread		Convection with ring heating element	1	200-220	0:08-0:15
Tarts (CH)		Convection with ring heating element	1	180-200	0:35-0:50
Biscuits					
Short pastry biscuits		Convection with ring heating element	3	150-160	0:06-0:20
Viennese whirls		Convection with ring heating element	3	140	0:20-0:30
Viennese whirls		Conventional Cooking	3	160[1)]	0:20-0:30
Biscuits made with sponge mixture		Convection with ring heating element	3	150-160	0:15-0:20
Pastries made with egg white, meringues		Convection with ring heating element	3	80-100	2:00-2:30
Macaroons		Convection with ring heating element	3	100-120	0:30-0:60
Biscuits made with yeast dough		Convection with ring heating element	3	150-160	0:20-0:40
Puff pastries		Convection with ring heating element	3	170-180[1)]	0:20-0:30
Rolls		Convection with ring heating element	3	160[1)]	0:20-0:35
Rolls		Conventional Cooking	3	180[1)]	0:20-0:35

Type of baking	Oven function		Oven level	Temperature °C	Time Hr: Mins.
Small cakes (20per tray)		Convection with ring heating element	3	140[1)]	0:20-0:30
Small cakes (20per tray)		Conventional Cooking	3	170[1)]	0:20-0:30

1) Pre-heat the oven
2) Pre-heat the oven
3) Use the drip tray or roasting tray

Baking on more than one oven level

Type of baking	Convection with ring heating element	Convection with ring heating element	Temperature in °C	Time Hours: Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Cakes/pastries/breads on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180[1)]	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
Biscuits/small cakes/pastries/rolls				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140	0:20-0:60
Biscuits made with sponge mixture	1 / 3	---	160-170	0:25-0:40
Biscuits made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180[1)]	0:30-0:50
Rolls	1 / 4	---	160	0:30-0:55
Small cakes (20per tray)	1 / 4	---	140[1)]	0:25-0:40

1) Pre-heat the oven

Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher.
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
	Grease filter is inserted	Take out the grease filter
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting
	Grease filter is inserted	Take out the grease filter

Pizza Setting table

Type of baking	Shelf position	Temperature °C	Time Hr: Mins.
Pizza (thin crust)	1	180 - 200[1)]	20 - 30
Pizza (with a lot of topping)	1	180 - 200	20 - 30
Tarts	1	180 - 200	45 - 60
Spinach flan	1	160 -180	45 - 60
Quiche Lorraine	1	170 - 190	40 - 50
Quark flan, round	1	140 - 160	60 - 90
Quark flan on tray	1	140 - 160	50 - 60
Apple cake, covered	1	150 - 170	50 - 70
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	1	250 - 270[1)]	10 - 20
Puff pastry flan	1	160 - 180[1)]	40 - 50
Flammekuchen (Pizza-like dish from Alsace)	1	250 - 270[1)]	12 - 20
Piroggen (Russian version of calzone)	1	180 - 200[1)]	15 - 25

1) Pre-heat the oven

Bakes and gratins table

Dish	Oven function	Shelf position	Temperature °C	Time Hours mins.
Pasta bake	Conventional Cooking	1	180-200	0:45-1:00
Lasagne	Conventional Cooking	1	180-200	0:25-0:40
Vegetables au gratin[1)]	Convection grilling	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]	Convection grilling	1	160-170	0:15-0:30
Sweet bakes	Conventional Cooking	1	180-200	0:40-0:60
Fish bakes	Conventional Cooking	1	180-200	0:30-1:00
Stuffed vegetables	Convection grilling	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen ready meals table

Food to be cooked	Oven function	Shelf position	Temperature °C	Time
Frozen pizza	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1)] (300-600 g)	Convection grilling	3	200-220	as per manufacturer's instructions
Baguettes	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional Cooking or Convection grilling

Insert the grease filter when roasting!

Roasting dishes

- Any heat-resistant ovenware is suitable to use for roasting (please read the manufacturer's instructions).
- Large roasting joints can be roasted **directly in the roasting tray or on the oven shelf with the roasting tray placed below it.**
- For all lean meats, we recommend **roasting these in a roasting tin with a lid.** This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid**.

Tips on using the roasting chart

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1 kg and above in the oven**.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting pan.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.

- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Quantity	Ovenfunction		Shelf position	Temperature °C	Time Hours mins.
Beef						
Pot roast	1-1.5 kg		Conventional Cooking	1	200-250	2:00-2:30
Roast beef or fillet						per cm. of thickness
- rare	per cm. of thickness		Convection grilling	1	190-200[1)]	0:05-0:06
- medium	per cm. of thickness		Convection grilling	1	180-190	0:06-0:08
- well done	per cm. of thickness		Convection grilling	1	170-180	0:08-0:10
Pork						
Shoulder, neck, ham joint	1-1.5 kg		Convection grilling	1	160-180	1:30-2:00
Chop, spare rib	1-1.5 kg		Convection grilling	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg		Convection grilling	1	160-170	0:45-1:00
Porkknuckle (pre-cooked)	750 g-1 kg		Convection grilling	1	150-170	1:30-2:00
Veal						
Roast veal	1 kg		Convection grilling	1	160-180	1:30-2:00
Knuckle of veal	1.5-2 kg		Convection grilling	1	160-180	2:00-2:30
Lamb						
Leg of lamb, roast lamb	1-1.5 kg		Convection grilling	1	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg		Convection grilling	1	160-180	1:00-1:30
Game						
Saddle of hare, leg of hare	up to 1 kg		Conventional Cooking	3	220-250[1)]	0:25-0:40
Saddle of venison	1.5-2 kg		Conventional Cooking	1	210-220	1:15-1:45
Haunch of venison	1.5-2 kg		Conventional Cooking	1	200-210	1:30-2:15

Type of meat	Quantity	Ovenfunction		Shelf position	Temper-ature °C	Time Hours mins.
Poultry						
Poultry portions	200-250g each		Convection grilling	1	200-220	0:35-0:50
Half chicken	400-500g each		Convection grilling	1	190-210	0:35-0:50
Chicken, poulard	1-1.5 kg		Convection grilling	1	190-210	0:45-1:15
Duck	1.5-2 kg		Convection grilling	1	180-200	1:15-1:45
Goose	3.5-5 kg		Convection grilling	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg		Convection grilling	1	160-180	1:45-2:30
Turkey	4-6 kg		Convection grilling	1	140-160	2:30-4:00
Fish (steamed)						
Whole fish	1-1.5 kg		Conventional Cooking	1	210-220	0:45-1:15

1) Pre-heat the oven

Meat probe Table

Food to be Cooked	Meat Core Temperature
Beef	
Rib steak or fillet steak rare medium well done	45 - 50 °C 60 - 65 °C 70 - 75 °C
Pork	
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C
Veal	
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C
Mutton / lamb	
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	70 - 75 °C
Game	

Food to be Cooked	Meat Core Temperature
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Leg of venison	70 - 75 °C

Low temperature cooking

Oven function: Low temperature cooking

With the oven function Low temperature cooking meat becomes beautifully tender and remains particularly succulent.

We recommend Low temperature cooking for pieces of tender, lean meat and fish.

Low temperature cooking is not suitable for e. g. pot roasts or fatty pork roasts.

The oven heats up to the selected or pre-set temperature. When this temperature is reached, an acoustic signal sounds. After 10 minutes the oven switches to a lower temperature to continue cooking.

We recommend120°C for smaller pieces of meat, e. g. steaks

150°C is recommended for larger pieces of meat, e. g. fillet of beef.

Important: Insert the grease filter when roasting.

When using the oven function Low temperature cooking always cook dishes uncovered **without a cover.**

1. Sear the meat in a pan over a very high heat.
2. Place meat in a roasting dish or directly on the oven shelf with a tray underneath to catch the fat.
3. Place in the oven. Select oven function Low temperature cooking change the temperature, if necessary, and cook until done. (See table.)

The oven function **Low temperature cooking is not possible together with the clock functions Cook time |→| and End time →|**

Table: Low temperature cooking

Food to be cooked	Weight g	Setting	Shelf position	Total time mins.
Roast beef	1000-1500	150°C	1	90-110
Fillet of beef	1000-1500	150°C	3	90-110
Roast veal	1000-1500	150°C	1	100-120
Steaks	200 - 300	120°C	3	20-30

Grill sizes

Oven function: Grill or Dual grill with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should **always be pre-heated with the grill functions for 5 minutes**.

- For grilling, place the **shelf** in the **recommended shelf position**.
- Always insert the **tray for collecting the fat** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

Defrosting

Oven function: Defrost (no temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

Defrosting table

Dish	Defrosting time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

Drying

Oven function: Convection with ring heating element

- Use oven shelves covered with grease-proof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this, finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Vegetables				
Beans	60-**70**	3	1 / 4	6-8
Peppers (strips)	60-**70**	3	1 / 4	5-6
Vegetables for soup	60-**70**	3	1 / 4	5-6
Mushrooms	50-**60**	3	1 / 4	6-8
Herbs	40-50	3	1 / 4	2-3
Fruit				
Plums	60-**70**	3	1 / 4	8-10
Apricots	60-**70**	3	1 / 4	8-10

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Apple slices	60-**70**	3	1 / 4	6-8
Pears	60-**70**	3	1 / 4	6-9

Keep warm

For keeping food warm.
The temperature regulates itself automatically to 80 °C.
Oven level: 3
also see section - Operating the oven - under other functions Heat+Hold.

Making preserves

Oven function: Bottom heat

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100°C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Mushrooms[1)]	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

Cleaning and Care

⚠ **Warning**: First switch off the appliance and let it cool down before carrying out any cleaning.

Warning: For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.

Attention: Do not use any corrosive cleaning fluids, sharp objects or stain removers.

Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

Oven interior

⚠ **Warning:** When cleaning, no oven functions must be selected and the oven must have cooled down.

Cleaning

The catalytic coated walls are self-cleaning. They absorb splashes of fat whilst the oven is operating.

To aid this self-cleaning process, we recommend that you heat up the oven at regular intervals without placing food inside.

1. The oven light will switch on automatically when the oven door is opened.

2. Remove all slide-in parts from the oven.
3. Wipe the floor of the oven clean with warm washing-up solution and dry.
4. Set the oven temperature to 250 °C.
5. After an hour, switch off the oven.
6. Wipe away any remaining grime with a damp, **soft** sponge.

⚠ **Caution!** Do not use oven spray or abrasive cleaning agents. Do not use soap or other cleansing agents. The catalytic sheeting may otherwise be damaged.

ⓘ After long periods of use, the catalytic coating may become slightly discoloured. This has no effect on the catalytic properties.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Fat Filter

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Non-stick accessories

Clean accessories with a soft sponge or cloth in hot water and washing-up liquid.

ⓘ Bright spots in the coating do not mean that the surface is damaged.

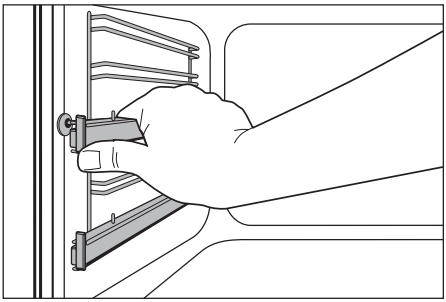
⚠ **Important: Do not use any aggressive or scouring cleaning agents, spray oven cleaners, steel soap pads or hard objects such as knives or sharp-edged scrapers. These destroy the coating.**

⚠ **Important**: **Do not clean these accessories in the dishwasher.** The non-stick properties would be lost as a result.

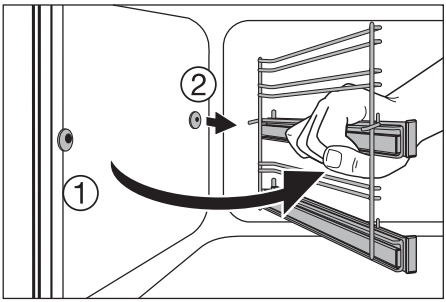
Oven shelf runner

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

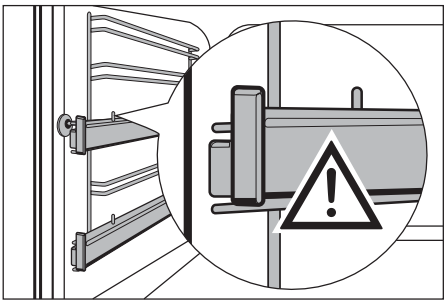
Removing the shelf support rails



First pull the front of the rail away from the oven wall and then unhitch at the back.

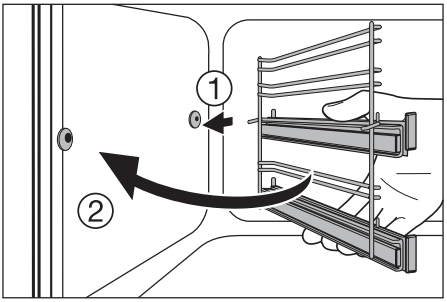


Fitting the shelf support rails



⚠ When inserting the rails, make sure that the retaining pins on the telescopic runners are pointing to the front.

To install, first reattach the rails at the back, then put them into position at the front and press them into place.



Cleaning the oven shelf runner

Clean oven shelf runners with hot water and washing up liquid.

⚠ **Important**: The oven shelf runners **cannot be cleaned in the dishwasher.**

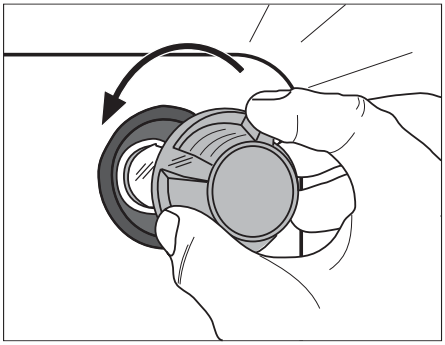
⚠ **Important**: On no account grease telescopic runners.

Oven Lighting

⚠ **Warning:** Risk of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

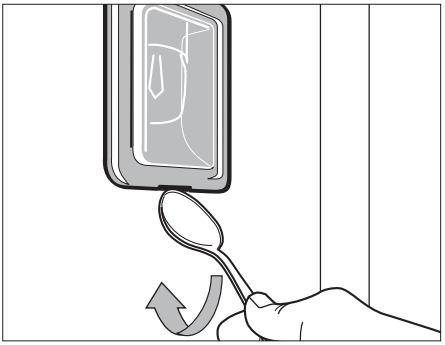
ⓘ Place a cloth on the oven floor to protect the oven light and glass cover.

Changing the oven light bulb/cleaning the glass cover

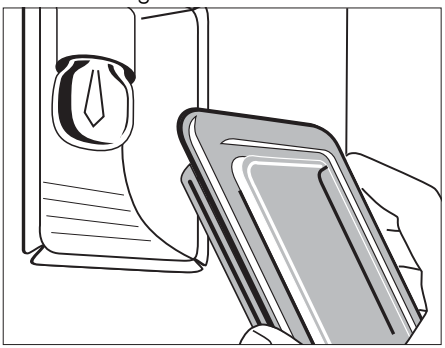


1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.

Changing side oven light/Cleaning glass cover



1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e.g., teaspoon) and clean it.
3. If necessary: **replace bulb with a 25 watt, 230 V, 300 °C heat-resistant,** oven light bulb.
4. Refit the glass cover.



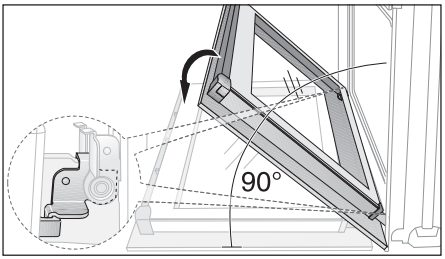
5. Insert the shelf support rail.

Oven door

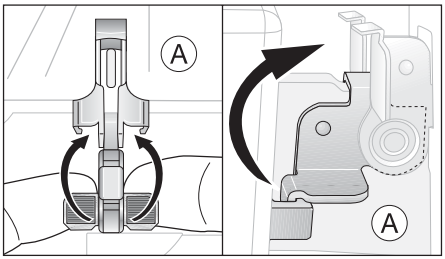
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

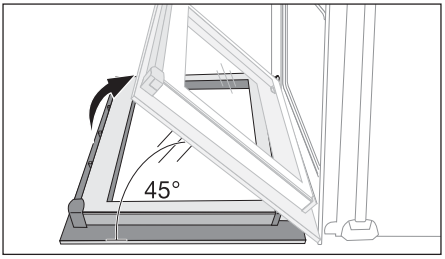
1. Open the oven door as far as it will go.



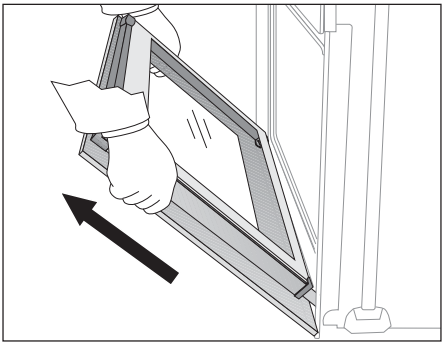
2. Undo the **clamping levers** (A) on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



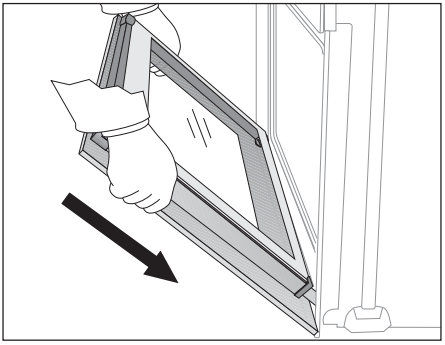
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).



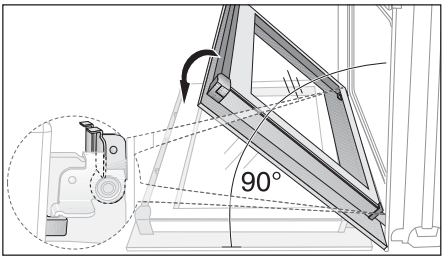
Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

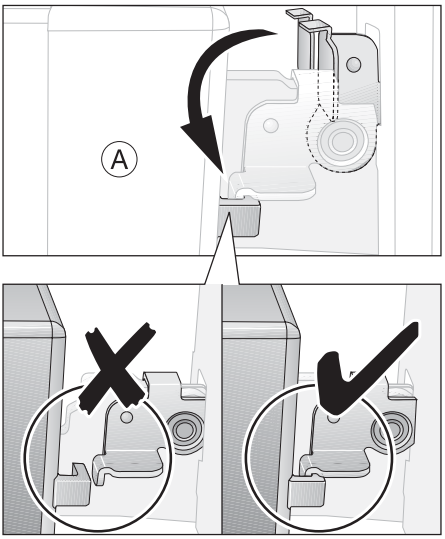
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°.
   Position the recesses on the bottom of the oven door on the hinges on the oven.
   Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

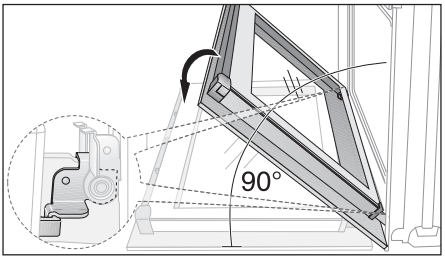
Oven door glass

The oven door is fitted with four panels of glass mounted one behind the other. The inner panels can be removed for cleaning.

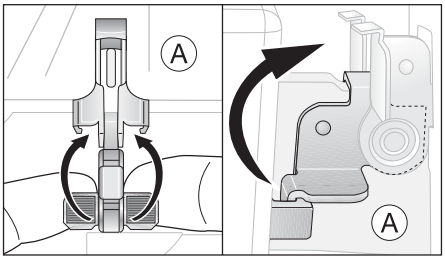
⚠ **Important** Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing door glass panels

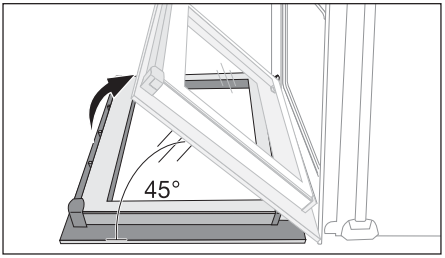
1. Open the oven door as far as it will go.



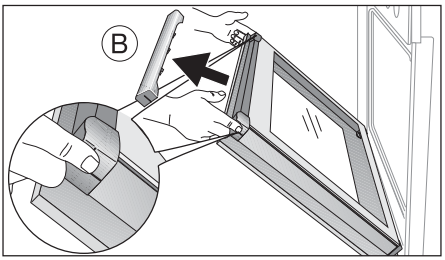
2. Undo the **clamping levers** (A) on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).

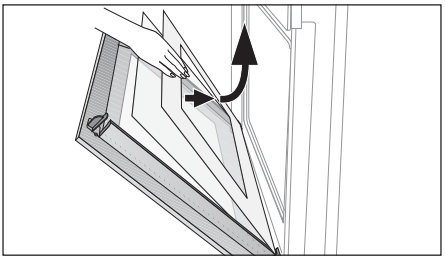


4. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards**.**



5. Take hold of the door glass panels on their upper edge one after the other and

take them out of the guide by pulling them upwards.

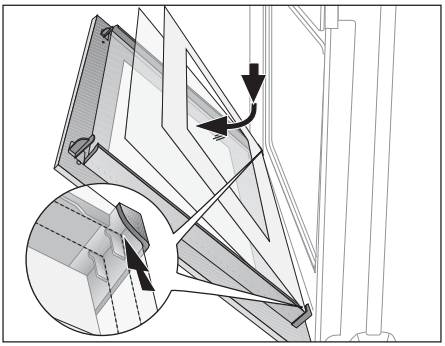


Cleaning the door glass panels

Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully.

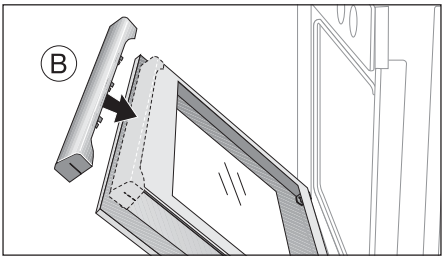
Putting the door glass panels back.

1. From above insert the door glass panels one after the other into the door profile at the bottom edge of the door at an angle and lower them.

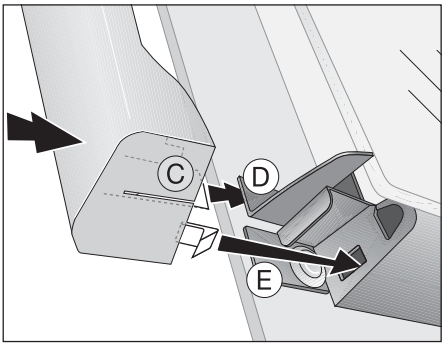


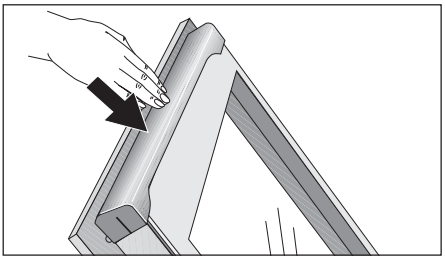
The two smaller panels first, then the larger panel.

2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door.



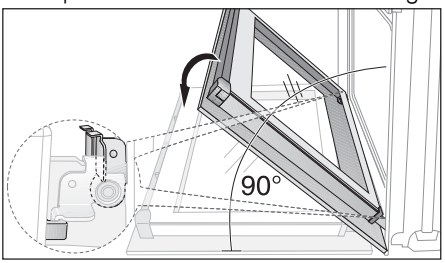
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).



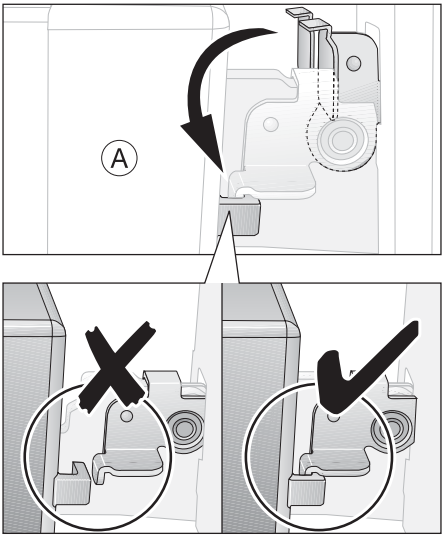


The clip seal (E) must be snapped in.

3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions.



5. Close the oven door.

What to do if ...

Problem	Possible cause	Remedy
The oven does not heat up	The oven has not been switched on	Switch the oven on
	The clock has not been set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The oven's automatic cut-out has been triggered.	See Automatic cut-out
	The house wiring fuse (in the fuse box) has tripped	Check fuse. If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace oven bulb
The oven is not heating up. Time is lit.	Demo mode is on.	Keep Selection button pressed for 2 seconds, then within 2 seconds press and hold Selection and — buttons for 2 seconds
F11 appears in the clock display	The meat probe has short circuited or the plug of the meat probe is not firmly in position in the socket	Insert the plug of the meat probe as far as it will go into the socket on the side wall of the oven
An error code not listed above appears in the time display	Fault in the electronics	Switch off the appliance via the house fuse or the safety switch in the fuse box and switch it on again. If displayed again, please contact the Customer Care Department

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

Advice on cookers with metal fronts:

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

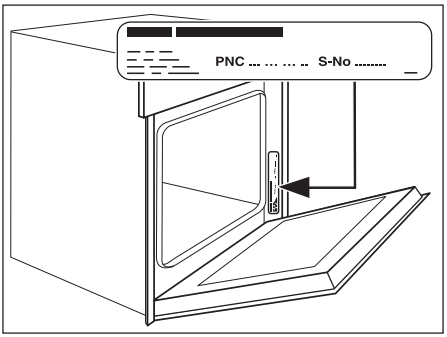
Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if…”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

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